

BUFFET

Minimum 10 people. Choose from the options below:

ANY 6 ITEMS 15.95 PER PERSON ANY 8 ITEMS 19.95 PER PERSON ANY 10 ITEMS 22.95 PER PERSON

Add an extra item for 2.50 per item, per person

MEAT

CHEESEBURGER SLIDERS

CHERRY ORCHARD SAUSAGES WITH RED ONION MARMALADE

CHICKEN LOLLIPOPS WITH TRUFFLE MAYONNAISE

BRITISH CHARCUTERIE WITH GOLDEN BEETROOT PICCALILLI

CRISPY PORK BELLY BITES WITH BRAMLEY APPLE BUTTER

FISH

LIGHTLY-DUSTED CALAMARI WITH AIOLI

CRAB & AVOCADO ON TOAST

TEMPURA COD GOUJONS WITH TARTARE SAUCE
SEVERN & WYE SMOKED SALMON ON SOURDOUGH

SMOKED HADDOCK FISHCAKES WITH SEA HERB MAYONNAISE

VEGETARIAN

BRITISH CHEESE BOARD (V)

ARTICHOKE & WILD GARLIC HOUMOUS WITH CHICORY & BABY HERITAGE CARROTS (VE)

BEETROOT HASH WITH SMASHED AVOCADO & STRAW FRIES (VE)

TEMPURA COURGETTI WITH PAPRIKA MAYONNAISE (V)

SALAD/SIDES

Add any of the below for 1.50 per person
SEASONED FRIES

BUTTERED BABY KING EDWARDS

ROAST BUTTERNUT SQUASH SALAD, ROCKET, SPROUTING BEANS & SAVOURY GRANOLA

DESSERTS

Add any of the below for 3.00 per person

BELGIAN CHOCOLATE BROWNIES

SALTED CARAMEL PROFITEROLES

ELDERFLOWER & GIN POSSET WITH A STRAWBERRY MILKSHAKE CRUMB

An optional service charge of 10% will be added to all parties dining at Browns. All of this optional service charge will be shared fairly amongst the team in this restaurant. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones. (V) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. ^ = these dishes contain alcohol. All prices include VAT at the current rate. Licensing hours apply.